

## Sun Tavern provides cozy, old-time feel for visitors

### Longtime Executive Chef James takes over as Owner, decides not to make any changes at all

By Trevor Hass  
Sports Editor/Reporter

When Gary James became Owner of The Sun Tavern this past June, several regulars asked him what he planned on changing about the restaurant.

His answer was quite simple: Literally nothing.

James, who is in his sixth year as Executive Chef, didn't tweak the menu, update the name or alter the prices. Instead, he kept it exactly as he inherited it, and the results have been fruitful.

"We have a great formula here," James said. "Thankfully, we're quite busy quite consistently."

The Sun Tavern, located at 500 Congress St. in Duxbury, has a unique, old-time charm to it. An inviting red door with a floral wreath welcomes visitors inside, where the building – constructed in the early 1700s – feels more like a cozy, familiar home than anything else. From crisp red chairs by the bar to the white tablecloth setup in the dining room, there are many ways to enjoy the ambiance and experience.



The Sun Tavern was constructed in the 1700s and feels more like a house than a traditional restaurant. Photos by Trevor Hass



Gary James, longtime executive chef of The Sun Tavern, didn't change a thing when he took over as owner this June. super tender and the product is well

Some nooks of the tavern are more casual, while others are fancy and often called upon for momentous milestones.

"Even on that side, if you want a burger or chicken wings you can have that as well," James said.

While the burger and wings appeal to several visitors, James recommends the duck, rack of lamb and various types of fish that come through. Other entrees include chicken piccata, half chicken and vegan ravioli, and shrimp scampi, salmon and scallops are all featured in the potpourri of fish options.

When the fall and winter arrive, James said he enjoys concocting braised dishes. Those sometimes take three or four hours to perfect, but the meat comes out

"If I go out somewhere, I always tend to order something that I wouldn't cook for myself at home," James said.

James, who grew up in Canada, started cooking in 1992. He moved to the United States 11 years ago and was a stay-at-home dad for three years.

When his daughter became old enough for daycare, James sent his resume to various restaurants in the area. The Sun Tavern was the one that stuck.

Nearly six years, later, James is still enjoying life at The Sun Tavern – so much so that he wouldn't (and didn't) change a thing.



The white tablecloth setting is a classy option for visitors who want to celebrate an occasion or simply have a nice night out.



The red chairs light up the room near the bar at The Sun Tavern.